UNITED STATES DEPARTMENT OF COMMERCE United States Patent and Trademark Office Address: COMMISSIONER FOR PATENTS P.O. Box 1450 Alexandria, Virginia 22313-1450 www.uspto.gov

APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/669,238	09/24/2003	Dean W. Creighton	6123US	3563
30173 7590 07/12/2007 GENERAL MILLS, INC. P.O. BOX 1113			EXAMINER	
			TRAN LIEN, THUY	
MINNEAPOLIS, MN 55440			ART UNIT	PAPER NUMBER
			1761	
			MAIL DATE	DELIVERY MODE
			07/12/2007	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

		Application No.	Applicant(s)
Office Action Summary		10/669,238	CREIGHTON ET AL.
		Examiner	Art Unit
		Lien T. Tran	1761
	The MAILING DATE of this communication app	ears on the cover sh	eet with the correspondence address
WHICH - Extensi after SI - If NO p - Failure Any repearned Status 1) F 2a) 7 3) S Dispositio	RTENED STATUTORY PERIOD FOR REPLY HEVER IS LONGER, FROM THE MAILING DATE ions of time may be available under the provisions of 37 CFR 1.13 IX (6) MONTHS from the mailing date of this communication. Seriod for reply is specified above, the maximum statutory period we to reply within the set or extended period for reply will, by statute, ply received by the Office later than three months after the mailing patent term adjustment. See 37 CFR 1.704(b). Responsive to communication(s) filled on 22 January 22 January 23 January 24 January 25 January 26 January 27 January 2	ATE OF THIS COMIGG(a). In no event, however, will apply and will expire SIX, cause the application to be go date of this communication, anuary 2007. A action is non-final. Ince except for formatic parts Quayle, 193	MUNICATION. may a reply be timely filed (6) MONTHS from the mailing date of this communication. come ABANDONED (35 U.S.C. § 133). even if timely filed, may reduce any
5) □ (0 6) ⊠ (0 7) □ (0 8) □ (0 Application	a) Of the above claim(s) is/are withdray Claim(s) is/are allowed. Claim(s) 1-48 is/are rejected. Claim(s) is/are objected to. Claim(s) are subject to restriction and/or Papers The specification is objected to by the Examine	r election requireme	
10)□ T , , ,	The drawing(s) filed on is/are: a) accomplicant may not request that any objection to the Replacement drawing sheet(s) including the correct the oath or declaration is objected to by the Extended in the content of the content	epted or b) object drawing(s) be held in a tion is required if the d	abeyance. See 37 CFR 1.85(a). rawing(s) is objected to. See 37 CFR 1.121(d).
Priority ur	nder 35 U.S.C. § 119		
a)[Acknowledgment is made of a claim for foreign All b) Some * c) None of: 1. Certified copies of the priority document Certified copies of the priority document Copies of the certified copies of the priority document Copies of the certified copies of the priority document Copies of the certified copies of the priority document Copies of the certified copies of the priority document Copies of the priority document Copies of the priority document Copies of the priority Copies of the priority document Copies of the priority Copies of the	s have been receive s have been receive rity documents have u (PCT Rule 17.2(a)	d. d in Application No been received in this National Stage).
2) Notice 3) Inform	of References Cited (PTO-892) of Draftsperson's Patent Drawing Review (PTO-948) ation Disclosure Statement(s) (PTO/SB/08) No(s)/Mail Date	Pa _l 5) <mark>N</mark> o	erview Summary (PTO-413) per No(s)/Mail Date tice of Informal Patent Application per:

Art Unit: 1761

Claims 1-48 are rejected under 35 U.S.C. 103(a) as being unpatentable over van Lengerich et al. (6149965) in view of Sander (6242033).

Van Lengerich et al disclose cooked cereal doughs, RTE cereal and method of making them. The cereal dough comprises starchy cereal components in amount of 40-99%, about 1-10 inulin, additional source of soluble fiber in amount of .1-6%, about 1-50% cereal bran faction such as oat bran, wheat bran and additives such as sweetener in amount of .1-20%, .1-2% salt, vitamins, colors, flavors, high potency sweeteners etc... Possible supplemental soluble fiber source include high methoxyl pectin, cellulose flour, cellulose fiber. The inulin has an average DP of 9-10. Other B-2 fructofuransose material can also be includes. The flours can be whole flours or flour fractions and the cereal includes wheat, rice, corn, oat etc.. The dough comprises about 10-55% moisture. The inulin material can be added to the dry materials that are cooked or can be added subsequent to the formation of a cooked dough. The method of making the cereal comprises the steps of forming the cereal dough, forming the dough into individual pieces, and drying the pieces. The pellets can be partially dried to moisture content of 18-20% to form wet flakes having thickness of .015-.025 inch. The wet flakes can then be subjected to finish drying to a moisture content of 1-4%. The flakes are dried by toasting. The inulin can be worked into the dough in a pellet-forming device. The cereal pieces can be coated with sugar coating. The fat content of the cereal is less than 2%. Part of the inulin can be topically applied to form a topical coating. Then cereal contains up to about 3g/oz of fiber inulin. The pieces or pellets

Application/Control Number: 10/669,238

Art Unit: 1761

can be deep fat fried to form dried puffed fried product. (see columns 2-9 and the examples).

Van Lengerich et al do not disclose adding a plant protein in the amount claimed and the type of protein claimed, the particle size of the cereal bran as claimed, the thickness of the flakes as claimed, the fiber is carboxymethyl cellulose and the high potency sweetener as claimed.

Sander discloses a high protein cereal. The cereal has a minimum protein of 20%. The protein sources include soy protein, corn zein, protein from any recognized cereal sources and mixtures thereof. (see col. 2 lines 43-50)

It would have been obvious to one skilled in the art to add protein to the van

Lengerich et al cereal as taught by Sander to make a high protein cereal to enhance
the nutritional profile of the product. It would have been obvious to add protein in the
amount taught by Sander or less depending on the nutrition desired. The proper
amount can readily be determined through routine experimentation to obtain the most
optimum product with respect to taste and nutrition. The type of protein selected would
have been an obvious matter of preference depending on the taste, flavor and
concentration of protein desired. It would have been obvious to one skilled in the art to
determine the appropriate fiber size to give optimum texture. The size selected is an
effective-result variable which would have within the determination of one in the art. It
would have been obvious to use high potency sweetener to reduce the caloric content
of the product. All the sweetener claimed are well known, it would have been obvious to
one skilled in the art to select any known high potency sweetener. It would have been

Application/Control Number: 10/669,238 Page 4

Art Unit: 1761

to make flakes in any desired thickness depending on the texture and crunchiness desired. Van Lengerich et al disclose cellulose fiber; thus, it would have been obvious to select any known cellulose and carboxymethyl cellulose is well known. The amounts of soluble and insoluble fiber fall within the ranges claimed; thus, it is obvious the ratio falls within the range claimed.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien T. Tran whose telephone number is 571-272-1408. The examiner can normally be reached on Monday-Thursday.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Hendricks Keith can be reached on 571-272-1401. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

June 25, 2007

Group 1700